16. Clean the stainless steel probe and dry thoroughly after each and every use.
17. Turn off the transmitter.

HELPFUL HINTS

If the receiver and/or the transmitter display LLL or HHH instead of the probe temperature, wait for probe to reach room temperature. If LLL or HHH is still displayed it is likely the internal probe wire has shorted out either through moisture or heat damage.
Do not immerse the probe in water while cleaning.
Do not allow the probe or probe wire to come into contact with flames. If cooking with grill cover closed, only use medium or low heat.
Return defective probe to address below along with return address and we will send you new probe no charge.
If the temperature displayed seems to read too high or the temperature seems to increase too quickly check to make sure the probe tip is not poking through the food to outside. Reposition the probe tip in the center of the thickest part of food.
Avoid touching bone or heavy fat areas.

CAUTIONS:

Always wear a heat resistant glove to touch the stainless steel probe sensor or wire during or just after cooking.
Do not touch with bare hands.
Keep the stainless steel probe sensor and wire away from children.
Clean the stainless steel probe and dry thoroughly after each and every use.
Do not use the receiver or transmitter in the rain. They are not waterproof.
Do not expose the plug of the stainless steel probe or the plug in hole of the transmitter to water or any liquid. This will result in a bad connection and faulty readings.
Do not expose the receiver or transmitter to direct heat or surface.
Do not use stainless steel probe in microwave oven.
The Remote BBQ Thermometer registers temperatures as low as 14°F (-10°C) and as high 410°F (210°C). LLL will be displayed below 14°F and HHH will be displayed above 410°F. Do not use the stainless steel probe sensor above 410°F. Doing so will deteriorate the wire.

CLEANING

Always wear a heat resistant glove to touch the stainless steel probe sensor or wire during or just after cooking. Do not touch with bare hands.
Keep the stainless steel probe sensor and wire away from children.
Wash the metal probe tip with hot soapy water and dry thoroughly. Do not immerse the probe in water while cleaning.
Wipe the transmitter and receiver with damp cloth. Do not immerse either in water.

LIMITED NINETY DAY WARRANTY

Maverick Industries Inc. warrants the Remote BBQ Thermometer to be free of defects in parts, materials and workmanship for a period of 90 days, from date of purchase. Should any repairs or servicing under this warranty be required, contact Maverick Customer Service by mail or phone for instructions on how to pack and ship the Remote BBQ Thermometer to Maverick's National Service Center located as follows:

Maverick Customer Service
94 Mayfield Ave.
Edison NJ 08837
Telephone:(732) 417-9666
Hours: Weekdays 8:30 AM- 4:30 PM

Do not send any parts or product to Maverick without calling and obtaining a Return Authorization Number and instructions.
This warranty is VOID if instructions for use are not followed; for accidental damage; for commercial use; for damage incurred while in transit; or if the Remote BBQ Thermometer has been tampered with.
This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

MODEL #ET-705C
REMOTE BBQ THERMOMETER
INSTRUCTION MANUAL

INTRODUCTION

Congratulations on your purchase of the Remote BBQ Thermometer, a programmable radio frequency food thermometer. You will now be able to remotely monitor the time and temperature of food cooking on your grill from anywhere, even in your home.

COMPONENTS

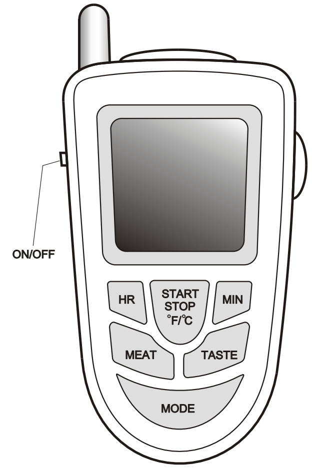
1. 1 - receiver unit
2. 1 - transmitter unit
3. 1 - detachable stainless steel probe sensor

RECEIVER FEATURES

LCD(Liquid Crystal Display) - Displays all icons, temperature and time. See LCD diagram for detailed information.

CLIP - Battery compartment clip allows you to be mobile. Clip the receiver unit to belt.

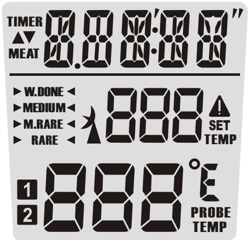
BATTERY COMPARTMENT - Holds 2 AAA batteries.



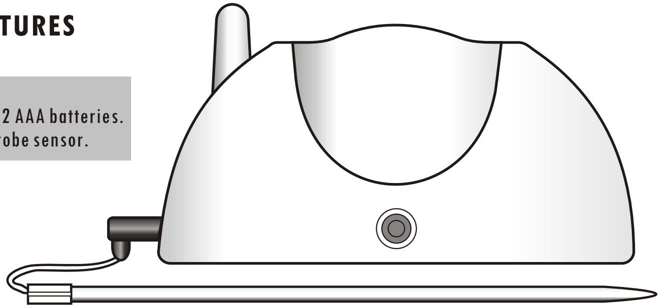
BUTTONS

1. **HR** - In timer mode, press to set hour. Press & hold for 2 seconds, the hours will increase 10 hours per second. In thermometer mode, press to increase the temperature value. Press & hold for 2 seconds, the temperature value will increase 10 degrees per second.
2. **START STOP/°F/°C** - In timer mode, press to start or stop the timer. In thermometer mode press to select temperature readings in Celsius or Fahrenheit.
3. **MIN** - In timer mode, press to set minutes. Press & hold for 2 seconds, the minutes will increase 10 minutes per second. In thermometer mode, press to decrease the temperature value. Press & hold for 2 seconds, the temperature value will decrease 10 degrees per second.
4. **MEAT** - In thermometer mode, press to select meat type, HAM, BEEF, G. BEEF(ground beef), VEAL, LAMB, PORK, CHICK (chicken), TURKY(turkey) or PGM (program).
5. **TASTE** - In thermometer mode, select the taste level, W.DONE (well done), MEDIUM, M. RARE (medium rare) or RARE.
7. **MODE** - Press to select thermometer or timer mode. Press & hold for 2 seconds to register with the transmitter.
8. **ON/OFF** - Turns receiver functions on and off.

LCD



TRANSMITTER FEATURES



HOLDER - Holds the receiver.
BATTERYCOMPARTMENT - holds 2 AAA batteries.
S - plug in for stainless steel probe sensor.

BUTTONS

ON/OFF - on normaloperation with full function. Off turns transmitter off.

REGISTRATION PROCEDURES

Open the battery compartment of receiverand insert the two"AAA" batteries. Open the battery compartment of transmitter and insert the two "AAA" batteries.
The Remote BBQ Thermometerneeds the receiverto registerthe radio frequency signal from the transmitter.

TRANSMITTER & RECEIVER ARE OFF.

1. Plug the stainless steel probe sensor into the plug in of the transmitter.
2. Turnthe receiveron by sliding switch on the side of the receiverfrom OFF to ON.
3. Turntransmitter on by sliding switch on the side of the transmitter from OFF to ON. This needs to be done **within 60 seconds** of turning on the receiverin order for the receiverto registerthe signal from the transmitter.If it doesn't showthe probe temperaturewithin 5-10 seconds slide switch OFF wait a fewseconds and then switch back ON.
4. Registrationis complete when the receivershows the probe temperaturewhere the "---" was flashing.

MEASURE MEAT TEMPERATURE TO USDA DONENESS TEMPERATURE RANGE

1. Press MODE to select thermometermode. The upper display will showa small MEATand a meat type such asHAM .
2. Press MEATto select meat type. HAM, BEEF, G.BEEF (ground beef), VEAL, LAMB,PORK, CHICK (chicken), TURKY (turkey)or PGM (program).
3. Press TASTEto select the levelof doneness for the meat type selected. W.DONE (welldone), MEDIUM, M. RARE (medium rare)or RARE indicated by a "▶ ◀".

Note: The temperature displayed to the right of the selected taste will show the preset temperature SET TEMP according to USDA doneness levels. Example: Beef will be Well Done at 170°F.

4. Once the temperatureof meat reaches the preset doneness levelthe receiverwill beep,the "⚠" icon and the probe temperaturewill blink.

MEASURE MEAT TEMPERATURE SET TO YOUR SPECIFIC TASTE

1. Press MODE to select thermometermode. The upper display will showa small MEATand a meat type such as HAM.
2. Press HR orMIN toraise or lowerthe set temperature.Holding the button will raise or lowerthe temperaturesetting rapidly.The "▶ ◀" as wellas the taste levelwill disappear from the display when setting for your ownindividual taste.Pressing MEATor TASTEwill returnyou to the preset USDAranges.
3. Once the temperatureof meat reaches the preset doneness levelthe receiverwill beep,the "⚠" icon and the probe temperaturewill blink.

USING THE TIMER

Count down

1. Press MODE to select timer mode.The upper display will showa small TIMER and 0:00.
2. Press HR and MIN button to set the timer.Press START/STOPbutton to start countdown. "▼" Will blin for every second.3. Tostop the countdownprocess , press START/STOPbutton. The"▼" becomes solid.
4. Press HR & MIN buttons togetherto clear the setting back to 0:00.

Note: The minimum setting for the timer is 1 minute. When the timer counts down below 1 hour 1:00 the display will change to 59'59" display advising 59 minutes 59 seconds. The seconds will be shown counting down then. When the countdown reaches 0'00" the timer starts counting up and it will beep for 20 seconds. The timer and "▲▼" will blink. Press the START/ STOP button to stop beeping. When the count up reaches 23:59:59 (59 seconds are not displayed) the display will turn to 0:00, the unit beeps and "▲▼" will blink for 20 seconds.

Count up

1. Press MODE to select timer mode.The upper display will showa small TIMER and 0:00.
2. Press START/STOPbutton to start count up. The"▲" will blink for everysecond.
3. Tostop the count up process , press START/STOPbutton. The"▲" becomes solid.
4. Press CLEAR to clear the setting back to 0:00.

PROCEDURE FOR TYPICAL USE ON AN OUTDOOR GRILL:

The followingtypical example will go through the steps to havethe Remote BBQ Thermometer alertyou to when a beef steak is cooked to medium (USDAdoneness level)and remind you to rotate hot dogs in 5 minutes.

1. Followthe registrationprocedure.
2. Place steak and hot dogs on grill rack.
3. Insert probe sensor into the center of thickest portion of the steak. Avoidtouching bone or heavy fat areas.
4. Position the probe sensor wire so they will not come into contact with flames and exit the grill surface area without being pinched/crushed by the grill cover.
5. Stand the transmitter awayfrom heat source of grill. DO NOT put transmitter on closed coveror under the cover. The transmitter is not waterproof DO NOT use in the rain.
6. Press MEATso BEEF is displayed.
7. Press TASTEso MEDIUM has "▶ ◀" around it " 160 " will be shownas the SET TEMP.
8. Press MODE to change to timer mode.
9. Press MIN 5 times to set for 5 minutes so that 0:05 is displayed. Press START/STOPto start the countdown. Press MODE to go back to thermometermode.
10. Turnon the grill.
11. Clip the receiverto your belt or pocket and moveup to 100 ft awayfrom the outdoor grill. Go indoorsif desired.
12. When 5 minutes are up the receiverwill beep for 20 seconds.
13. When the temperatureof probe in the steak reaches MEDIUM the receiverwill beep continuously.The probe temperatureand "⚠" will blink continuously.
14. Press STOP to turn off the alert. The alert will beep and blink after two minutes if the probe temperatureremains abovethe set temperature.The alert stops when the probe temperaturefalls belowthe set temperature.
15. Turnoff grill. Removethe probe sensor from steak. Alwayswear a heat resistant gloveto touch the stainless steel probe sensor or wire during or just after cooking. Do not touch with bare hands.